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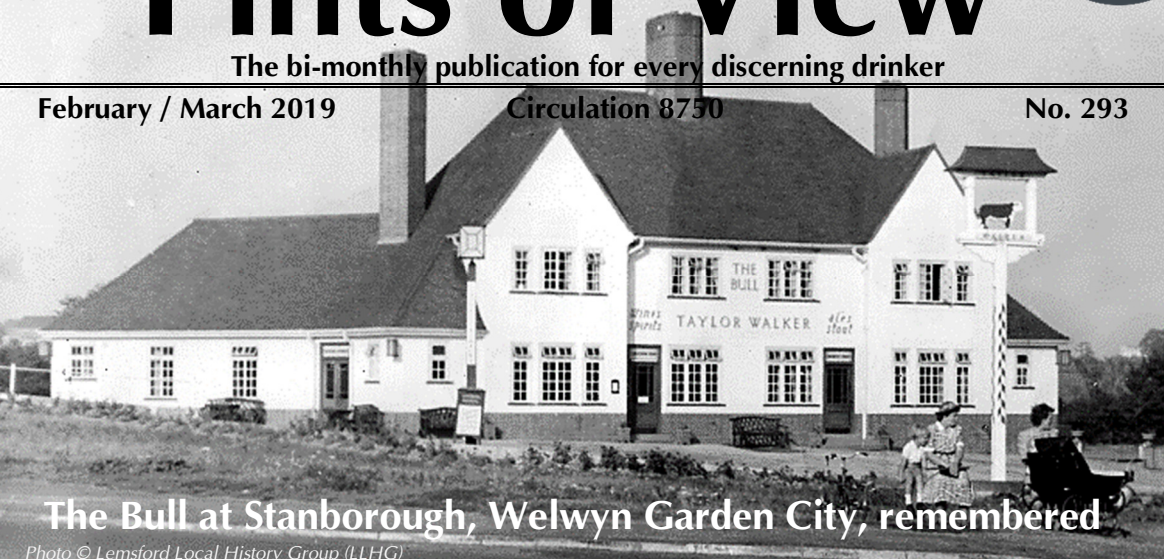
# Pints of View

The bi-monthly publication for every discerning drinker

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**The Bull at Stanborough, Welwyn Garden City, remembered**

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**The Bricklayers Arms, Bishop's Stortford (left) to turn into flats, but there is future hope for the currently closed Rest & Welcome in Haultwick (right).**

*~ See our Pub Losses and Gains 2018 special report inside this issue ~*



← **A tour round some of the iconic pubs of St Albans with Roger Protz**

**Herts Beer of the Year awards at the Watford & District Beer Festival** →



## One in three pints served through dirty pumps

**W**ith a lot of beer in Hertfordshire costing the wrong side of £4 per pint you would think that quality should not be a problem. All publicans should know that regularly cleaning the pipes is the most important and fundamental task if you want to serve consistently good real ale, but recent research in 22,000 pubs has found that as many as one in three have residual yeast, and bacteria in their beer.

The Beer Quality Report (produced by analysts Vianet and Cask Marque) in 2017 found 40% of pubs in the South West are serving polluted beers – while Wales came in second with 39%. Meanwhile, the North East came out on top with the lowest overall percentage, 29% – followed by the North West, Yorkshire and Humberside, and the East Midlands which all stood at 30%.

The report also says there is a clear North-South divide when it comes to beer – as even though pints can be over £1 pricier down south, the quality is generally lower.

Motherwell, Bath, Bristol, Salisbury and Swansea were named the worst places to buy a pint by analysts from Vianet and quality standards watchdog Cask Marque.

Another survey, the Vianet “Insight Report” published late last year claims to have tracked the customer experience on 777 million pints served between October 2017 and September 2018. It says that returned drinks which are then discarded are valued at about £230 million per year which can be attributed to cleanliness levels and untrained bar staff.

So how do you spot bacteria in your pint? Sometimes it is easy - you simply can't see through it, or lumps of dead yeast are floating around or collecting at the bottom of the glass, all very easily identified. As you get towards the bottom of the barrel the taste of the beer will give you some warning and vigorous pulling at this point can disturb the sediment which will be drawn into the hand-pump chamber, if not all the way to the glass. Another bad habit is pulling the new beer through the old; your cask is empty but there is every possibility that the sediment has been disturbed. Why then immediately join up a new cask and continue serving? Please at least flush the pipes out with water before connecting the new cask. Of course bacteria cannot be seen by the naked eye and can be present in what appears to be perfectly clear beer. Regular cleaning of the pipes is the only guaranteed solution.

The worst and most dishonest practice is putting the ullage back. Ullage is the beer that has come from the cask and not been served. Yes what is in the drip trays which has passed over the staff's hands, the beer pulled through at the start of a session (if they bother to do it) and worse still what is left by customers at closing time. If this beer is returned to the cask infection is inevitable, but who cares when it is all profit.

The Vianet survey also highlighted over-ranging by up to three pumps.

Pubs are still trying to supply too large a range of beers which means that some will always be tired. By not having a good enough turnover the beer at worst will be off or going off. The smell and taste should give you an immediate indication even though the beer may look OK. The most annoying thing is when there is a refusal to replace this beer or when acknowledged it is left on and continues to be served. In this situation my suggestion to the member of staff who is telling me “that beer is OK” is “I will pay for it if you drink it” which I have found always works.

Researchers also found a quarter of pubs serve beer that is too warm, while another quarter fail to wash their glasses properly. The correct temperature for beer has been under debate for many years and has been something that Cask Marque have highlighted and recommend that real ale should be sold at between 11 and 14 degrees centigrade. The problem I find is that I am presented with more pints that are too cold than ones that are too warm, I suppose it can be argued that a cold pint will warm up but it is the ignorance of chilling the beer too much in the first place that worries me. Some pubs cannot differentiate between lager and beer and chill both to the same level and also assume that customers want beer at the same temperature summer and winter.

Dirty glasses are generally a problem with the glasswasher, again lack of maintenance, not putting enough salt in often enough and actually having a cleaning regime for the machine itself. Dirty glasses can be obvious; those with lipstick on them for example, but as I said earlier bacteria cannot be seen with the naked eye. It is accepted that dirty glasses contribute to a lack of head retention and if the glasses are dirty, what is the cleanliness like elsewhere in the pub? I also get really annoyed by lazy staff putting the hot glasses from the washer at the front of the shelf and then immediately serving beer in them.

Cash Marque director, Paul Nunny said: "We have spent almost 20 years banging the drum about beer quality and still the message is not getting through to the retailer. This is a damning report on the quality offered to consumers".

*Steve Bury*

## The Pubs Code Reform

Let's face it the government is still going through turmoil over leaving the EU and avoiding the vote on the leave package in December did not make things any better. The Department for Business, Energy and Industrial Strategy (BEIS) said there had been a "slight change to ministerial portfolios within BEIS with Kelly Tolhurst, MP for Rochester and Strood and minister for Small Business, Consumers and Corporate Responsibility assuming responsibility for the Pubs Code and Pubs Code adjudicator, from Richard Harrington MP for Watford." CAMRA is calling for Tolhurst to conduct an urgent review of the Pubs Code so that the MRO (Market Rent-Only) option becomes a genuine choice for Pubco tenants. CAMRA's new Chief Executive Tom Stainer said: "The Campaign for Real Ale welcomes the announcement that responsibility for the Pubs Code has passed to Kelly Tolhurst MP,

and would like to thank Richard Harrington for the work he's carried out during his time in the role. "CAMRA is confident Tolhurst will listen to the views of our members in calling for a public consultation into reviewing the Pubs Code to ensure it is fit for purpose and helping to rebalance the relationship between pub owning companies and their tenants – and offering a true market-rent-only option." Kelly Tolhurst was an assistant whip to the Treasury between January and July 2018 before being appointed parliamentary under-secretary at the BEIS. Tolhurst already has responsibility for the groceries code and this change brings both codes back together under the same portfolio. As I mentioned at the start of this article everything is overshadowed by Brexit and although the review of the Pubs Code is supposed to take place in 2019 it may well like a lot of other legislation get put on hold which is very bad news for hard pressed publicans.

*Steve Bury*

**Hertfordshire's Pints of View** is produced by the Herts & Essex Borders, North, South Hertfordshire and Watford & District Branches of the Campaign for Real Ale (CAMRA). Views expressed are not necessarily those of the editor, CAMRA Ltd or its branches.

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## Enterprise Inns (Ei) plan 400 pubs sell off

A portfolio of about 400 pubs is being scrutinised by potential buyers after the boss of Ei Group confirmed plans to sell off commercial properties in the group's portfolio worth £350 million.

Ei's chief executive Simon Townsend, who confirmed the company's intention to auction off the pubs, said the sale would "allow us to concentrate on our core estate".

The company said it was exploring a potential sale of all or part of the portfolio and recently appointed Rothschild & Co to assist with the process.



Currently, CAMRA is urging the pubco not to sell the pubs to property developers but as going concerns. CAMRA's National Director, Ben Wilkinson, said: "It'll be important to consider the details of what is currently only a rumoured sale of some of Ei Group's pubs. But if a number of pubs are to be put on the market, it's essential that other operators are given the opportunity to acquire these as going concerns.

"Too many times in the past we've seen owners dispose of pubs directly to developers, robbing communities of their locals and licensees of their livelihoods. If Ei chooses to dispose of some its estate, we call on it to do the morally decent thing and sell these sites as licensed premises".

Ei Group, one of the UK's largest pubcos with more than 4,500 pubs, reported a stable profit of £122 million for the year ended 30 September 2018, and issued its third share buyback in three years in its preliminary financial results, while also hinting at a further return to shareholders.

Sales rose seven per cent to £695 million, helped by unusually high temperatures over the summer and a boost in trading during the FIFA World Cup.

"We continue to take appropriate steps to ensure that the Group's capital structure enables and supports our objective to deliver attractive and sustainable returns for shareholders, as demonstrated by (the) announcement to initiate a further share buyback programme of up to £20 million," Townsend said.

In August two Ei Group pubs were saved from closure after being bought by the villagers who drink in them.

**The White Horse** in Church Fenton, North Yorks, and the **Duke of Wellington** in Leasingham, Lincs., have both been bought by local community groups.

Both venues faced uncertain futures, however the sale of the two pubs within their local communities has ensured that both remain as public houses for the foreseeable future.

*Tim Hampson*

## Heineken sell off 76 Star Pubs & Bars

In early December Heineken announced that they intended to sell seventy-six of their Star Pubs & Bars group to New

River Retail for £12million. The details of the pubs to be sold have not been released but they are all tenanted and will go into Hawthorne Leisure.



Early in 2017 it was announced that Heineken would be taking over Punch Taverns following an investigation by the Competitions and Market



Authority 1,900 pubs went from Punch to Star Pubs and Bars

and another 1,100 to a new company known as Patron Capital. Fortunately, Heineken agreed to continue supplying beer through SIBA so although the range of beers on sale in their pubs changed slightly it was not reduced.

Heineken's sale of pubs to New River is not necessarily good news as they have a bad reputation on pub disposal.

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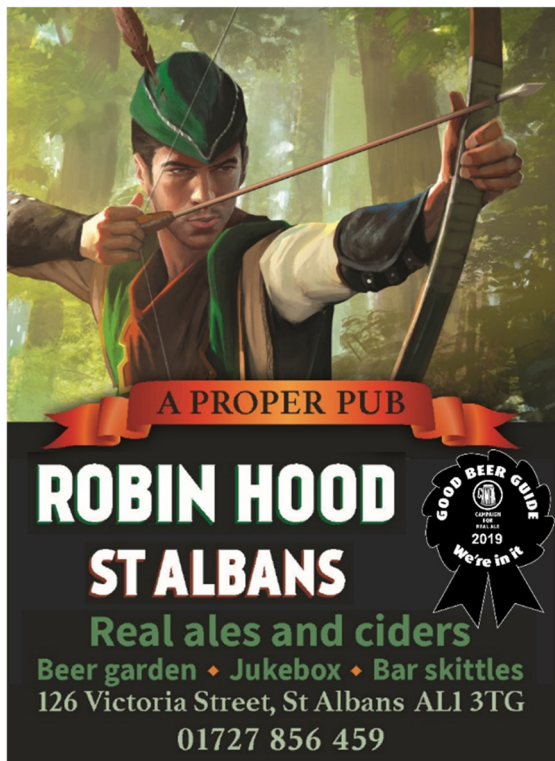
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## Brew Dog and Cloudwater go back to Cask

Brew Dog and Cloudwater breweries have announced plans to bring back the production of cask beer. Brew Dog said: "We stopped brewing cask beer almost a decade ago in an effort to get people excited about craft beer in kegs in the UK. We also stopped because we were concerned about how often cask beer was incorrectly stored and served, which adversely affected quality. Another reason suggested by drinkers was that they could not charge premium prices for real ales which as they rightly say take more looking after and a reasonable knowledge of cellarmanship. Brew Dog continue by stating that their Draft House bars are the perfect place for them to control quality and have decided to start putting some Brew Dog beers back in cask. On the 15<sup>th</sup> November 2018, Brew Dog announced that *Dead Pony Club* (3.8%) would be the first beer to be released in cask. They have asked for suggestions from customers as to which other of their beers they would like to be produced as cask. Cloudwater of Manchester are also returning to cask. Cloudwater's Paul Jones explained their decision to start producing cask beer again "We dropped cask beer just under two years ago for a variety of reasons, but in the process, we removed ourselves from conversations about what cask beer could be, and distanced ourselves from drinkers that are wedded to that genre of beer. We miss our cask Session IPA's, bitters, and porters, and find ourselves wondering just how well our brown ales, or stouts, and seasonal pale would do on cask. We're going to produce cask beers over the autumn and winter for a number of customers that treat cask conditioned beers with all the expertise and quality focus they deserve". Cloudwater are proposing to make 6 - 12 batches of cask beer (between 6 - 16% of their output) during autumn and winter, saying "Cask beer is an important part of our cultural and brewing heritage. We hope to continue brewing cask when winter is over".

It could of course be suggested that Brew Dog and Cloudwater could have invested in giving their customers cellarmanship training, and done some quality control visits. This advice I offer applies to many other brewers: Yes, there is a lot of badly kept real ale about and I have written an article in this newsletter highlighting this, but the solution is not to stop brewing cask ale. At the time when Brew Dog and Cloudwater stopped brewing cask ale there was a lot of dissent from the craft keg brigade, after they were challenged over charging more for keg than



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cask at the point of dispense. This challenge on price I feel was part of their decision to discontinue cask, feeling as the big brewers did in the 1970's that they could ignore the demands of the customers.

Steve Bury

## What is a Barrel?

Some of you may be surprised to learn that the vessel that beer is delivered in and served from is not a barrel but a cask, or if you drink the fizzy stuff a keg. A barrel is a brewing unit measure of 36 gallons. The most common cask is a Firkin which holds 9 gallons, I always remember a certain publican going mad about a nuisance caller who was ringing him regularly asking if he could arrange a good firkin for him. The name Firkin is derived from the Dutch vierdekijn, which means quarter, in this case of a barrel.

Steve Bury

## CAMRA Champion Bottled Beer

The CAMRA Champion Bottled Beer of Britain was announced at the BBC *Good Food Show Winter* held at the Birmingham National Exhibition Centre on Thursday 29<sup>th</sup> November. The Winner was Fuller's 1845 Silver award went to Durham Temptation Imperial Bronze Award St Austell *Big Job*

## 24<sup>th</sup> Watford Beer Festival – 8<sup>th</sup> to 10<sup>th</sup> November 2018

The 24<sup>th</sup> Watford Beer Festival took place between Thursday 8<sup>th</sup> and Saturday 10<sup>th</sup> November 2018. As always, the festival took place at the **West Herts Sports Club** in Watford. Over 90 different beers, ciders and perries were available at the festival, which has gained a reputation over the years for having a wide range of beers from new and unusual breweries. The festival also plays host to several events over the three days, which include award presentations, a pub quiz and regional judging for the **Champion Beer of Britain** competition.

Every year CAMRA holds the Champion Beer of Britain competition, with the winner being announced at the **Great British Beer Festival** each August. Regional legs lead to the final competition and on the evening of Thursday 8<sup>th</sup> the Watford Beer Festival hosted the judging for the Bitter category in the East Anglia leg of the competition. The winner this year was **Ridley's Rite** from **Bishop Nick Brewery**. Bishop Nick is based in Braintree, Essex and was started by Nelion Ridley, who is the son of Nicholas Ridley, the last chairman of Ridley's Brewery before it was closed by Greene King in 2005. The 'Bishop Nick' of the name is another family member; Bishop Nicholas Ridley, who was martyred in 1555.

The Champion Beer of Britain competition is based on CAMRA regions and not on counties, so in 2008 the Hertfordshire branches of CAMRA decided to introduce a new **Hertfordshire Beer of the Year** competition to celebrate beers brewed in the county. Judging for the competition takes place at the **St Albans Beer Festival** in September with the certificates being awarded at the Watford Beer Festival in November. This year the presentation took place on Friday 9<sup>th</sup> at 7pm. First place went to Three Brewers of St Albans for their *Porter*. Despite their pump clips being a familiar sight in pubs across the county this is the first time a Three Brewers beer has won the competition, so many congratulations to them. Second place went to *Hopfest* from Mad Squirrel Brewery, which started as Red Squirrel Brewery in Hertford and is now based in Potten End outside Hemel Hempstead. There was a tie for third place between perennial favourites and veteran brewers Tring with their *White IPA* and local boys Paradigm with *Black Friday*, which the initiated will also know under its other name: Watford Winter Warmer. Congratulations once again to the Three Brewers and all the other winning breweries.

The festival wouldn't be complete without the now

customary **Pub Quiz**, which took place on Saturday 10<sup>th</sup> at 7pm. The quiz questions are always based on the names of breweries and beers at the festival, which can make setting them tricky since it's often not certain whether every beer that's ordered will be on the stillage until all of them are delivered. The quiz prize was the chance to be a Brewer for a Day at Paradigm Brewery in Sarratt, for which the festival organisers would like to thank Rob and Neil at Paradigm.



*Top left, Tony Smith of Watford & District branch presents the Herts Beer of the Year award to Matt Sutton (centre) and Mark Fanner (right) of Three Brewers of St Albans. Top right, Andrew Vaughan of Watford & District branch accepts the runner-up award on behalf of Mad Squirrel Brewery. Bottom left, Tony presents the joint third place award to Jared Ward-Brickett of Tring Brewery. Bottom right, Rob Atkinson and Neil Hodges of Paradigm Brewery with their third-place award.*

Every year festival customers vote for their favourite beers, ciders and perries and the organisers add up the scores to find out which were the most popular. This year the top ten in the **Beer of the Festival** competition was as follows:

1. **Paradigm** – Watford Winter Warmer
2. **Cairngorm** – White Lady
3. **Mad Squirrel** – Hopfest
4. **Incredible** – Milk Stout and **Outstanding** – Ultra Pale Ale
6. **Art Brew** – Orange IPA
7. **Saltaire** – South Island Pale





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and **Tydd Steam** – *Barn Ale*

So, Rob and Neil at Paradigm have another reason to celebrate. Congratulations to them, thanks to our customers and we look forward to seeing everybody at the **25<sup>th</sup> Watford Beer Festival**, which will take place from **Thursday 7<sup>th</sup> November to Saturday 9<sup>th</sup> November 2019**.

Andrew Vaughan

## Blazing the Hertford Ale Trail

Sixty-five CAMRA members and friends – including some from the southern Home Counties and then as far away as Norway and America - enjoyed the recent Saturday Ale Trail which visited eight Hertford real ale outlets. Commencing at the Hertford Club the party moved on to the **Old Barge, Duncombe Arms, Quiet Man, Black Horse, White Horse, Woolpack and Old Cross Tavern** – finding 40 beers on offer along the way and plenty of warming darker ales such as *Mighty Oak - Oscar Wilde*, *Redemption - Porter*, *Farr - Porter*, *Greene King - XX Mild* and *New River - Blind Poet*. Particular other favourites were Fuller's *Bengal Lancer* and the award-winning Mordue's *Workie Ticket*. Held on 1<sup>st</sup> December, McMullen's seasonal *Bootwarmer* was a tasty harbinger to the festive Christmas days that were ahead.



Our photo above pictures members beginning to fill the bar at the **Black Horse**. Also on display, two pints of marvellous *Greene King XX Dark Mild*.

The Ale Trail has now run annually for a dozen years. Each year you can participate however you like – visit all the pubs, just the last four, the first four or do it in reverse order. No matter which way you choose it's always a lovely informal event with plenty of friendship, good spirit, fun and laughter – with real ale most definitely at its core.

A big thank you to all of the publicans who offered such a warm welcome and who, as usual, bring so much to the event. Why not leave your footprints in the Ale Trail when it comes around again in November – it's a beer festival on the move!

Les Middlewood

## St Albans Pub Tour

*Roger Protz takes a group of friends around some of the iconic St Albans pubs*

You tend to take your home town for granted and forget its many attributes. Take St Albans, for example: a magnificent abbey cathedral, Roman remains and a Roman museum, a street market topped by a Georgian town hall and, to cap the lot, 50 pubs.

When I moved to St Albans in the late 1970s, there were 55 pubs, and in spite of all the trials and tribulations of the pub trade in recent years we've not lost many of our fine hostelryes.

First port of call was the **Robin Hood** in Victoria Street, a useful starting point as it's just a couple of minutes' walk

from the main City station. The Robin Hood, once a Whitbread pub, had not been in the CAMRA

**Good Beer Guide** for many a long year and it's good to welcome it back into the fold. We

couldn't have had a better start to the day for the pub serves that sublime ale, Harvey's Sussex Best. It's little seen outside of Sussex, with just a few outlets in London, and it's good to find it propping up a bar in St Albans.

Suitably cheered by this brief encounter, we headed up Victoria Street where I pointed out a now boarded-up building that was once a bike shop which is adjacent to where CAMRA had its first office in the early 1970s. The group would later pass the second CAMRA head office at 34 Alma Road when they made their way back to the station at the end of the day.

From Victoria Street, a quick right and then left turn brought us to the **Mermaid** on Hatfield Road. The Mermaid has been a star pub in the local firmament for several years as a result of its dedication to good





beer from independent brewers as well as a fine reputation for cider.

You can sit on the comfortable benches in the pub and wallow in nostalgia, as it's decked out with a plethora of old brewery mirrors and advertising memorabilia. The pub has been famous locally for serving vast amounts of Oakham *Citra* and that was naturally on offer but I was surprised and delighted to find two beers from Elgood's in Wisbech: *Plum Porter* and *POSH IPA*.



Heading off to the **Boot** (left) I paused en route to enter the recently opened museum in the old town hall. This has a time line detailing the history of the city from

Roman times and I pointed to one of the segments for 1972 that says the local branch of CAMRA was formed that year. The campaign is part of the city's history.

The Boot on Market Place stands opposite the historic Clock Tower. This was erected by local citizens in defiance of the abbot: only he was permitted to tell the time but in the turbulent period that led to the dissolution of the monasteries the citizens were keen to cock a snook at the abbot.

There's more history on offer in the Grade II-listed Boot (it wasn't snowing on our visit but it's a nice wintry scene). It dates from 1422 and has beams, open fires, bare boards and settles. Soldiers fighting in the first battle of the Wars of the Roses drank in the Boot after rampaging through the streets and crossing swords on Bernards Heath. The pub is another popular outlet for Oakham *Citra* and *JHB* and also features such local breweries as Mad Squirrel and Tring. It also occasionally serves Draught Bass but sadly not on this visit.

We set off down the cobbles to Fishpool Street. It's hard to believe that this was once the area where artisans lived, for the small houses and cottages are now much sought after by people with serious money. The **Lower Red Lion**, like the Boot, is Grade II-listed and its two bars are heavily beamed, with standing posts and welcoming open fires. In a city short on hotels, the Lower Red offers accommodation and is praised for its food. It's also

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yet another outlet for Oakham beers but has a regular and changing range of guests.

The pub's curious name stems from the fact that there was once a Red Lion Hotel near the Clock Tower but that has been a restaurant for many years and is now part of the Zizzi chain.

It's a quick stagger to the **Six Bells** in an area known as St Michael's, deep in the heart of the old Roman city where remains are frequently found, including a malt oven that suggests the Romans may have made ale, perhaps when supplies of wine ran short.

The Six Bells dates from the 16th century and has the obligatory beams, timbers and roaring fires, with a large garden for the summer months. The beer offer is superb: yet again Oakham *JHB* but backed by Timothy Taylor *Landlord*, Otter, Tring *Ridgeway*, 3 Brewers *Ruby* from a local brewer, Theakston *Atlantic Red* and an 8.5 per cent version of Greene King *Abbot* called Confession – a fitting beer for a cathedral city.

It was time for a long amble across the great sweep of Verulamium Park with a large lake and the remains of a Roman hypocaust, a type of under-soil heating: the Romans clearly didn't take to the English climate. At the far end of the park and the lake is **Ye Olde Fighting Cocks**, officially the country's oldest pub, though whisper it quietly in Nottingham if you

visit the **Ye Olde Trip to Jerusalem**.

The YOFC, as it's known for short, dates from the 8<sup>th</sup> Century but has been much extended over the centuries and, fortunately, the cock fighting pit is no longer used for that horrific purpose. It's claimed that Oliver Cromwell dropped in during the Civil War and took his horse to the bar. I wonder what the horse drank...

The listed building attracts visitors from all round the world with its rambling interior of beams, posts, open fires and comfortable seating. The inn has been transformed by publican Christo Tofalli. Once Bass and then M&B, it now offers six excellent beers, including pale and dark ales from local Farr Brew and Purity **UBU**: UBU is the inn's best seller. The YOFC has a deserved reputation for good, imaginative food, using home-grown organic herbs and vegetables, and Christo plans his own micro-brewery.

There was time for one last pub before we made our separate ways home. It was a long haul, up a narrow cobbled lane to the city centre with inspiring views of the spot-lit abbey en route, then down the main London Road to the **Great Northern** (above right).

The pub has been brilliantly overhauled. Once a Courage pub with dismal beer and a poor reputation, it's now a gastro eatery and is alongside the rejuvenated Odyssey cinema. The cinema was

closed for many years but now shows a fine mix of films, ranging from top productions to smaller ones with restricted circulation.



The Great Northern was originally called the Alma as it stands opposite the junction of London Road and Alma Road. It

became the Great Northern when a railway line linked Hatfield to St Albans Abbey Station. The line has gone and is a now cycle way, but the small preserved station in London Road still stands.

The pub is small, intimate and cosy and has rapidly built a good reputation for its food. There are three changing beers alongside Black Sheep *Best Bitter* all the way from Yorkshire, a fitting beer for a pub called the Great Northern.

That was the final call of the day. Apologies to the **White Hart Tap** and the **White Lion**, both listed in the GBG, for missing them out but there's a limit to amount of walking and drinking you can do in a day.

*Roger Protz*

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## Hertfordshire's Pub Losses and Gains 2018

By Steve Bury

It has taken quite some time to get the list together this year. If you the readers have any additions or amendments please inform us as there is a lot going on across the county. In the last edition in my Pub Trivia article I said that we had 52,750 pubs at the end of 2017. This figure has now been updated/ corrected in a report from the Office of National Statistics who say that the UK had 38,815 pubs in 2018 we have lost 9700 pubs 25% since 2008. What is also worrying is that it highlights smaller pubs to be more vulnerable to closure, our back street urban locals that CAMRA members love and let's face it have more character and characters in them. So, if pubs close at the present rate of 18 per week (and none are replaced) the last pub will close in 2069 - five years earlier than I predicted.

In 2018 nineteen pubs closed in Hertfordshire with twelve gains one of which does not serve real ale. A number of lengthy campaigns have been run by locals to get pubs sold to developers re-opened, I applaud the good work done by these groups who have doggedly fought on against the odds. Several of the pubs in question have been gutted in acts of vandalism by the new owners attempting to influence planning decisions and destroy opposition. Fortunately, this has not worked, but it has led to costly legal challenges some of which are still in progress. I wish the pub campaigning groups every success and invite them to keep us informed of progress so that we can support and highlight what they are doing in the newsletter.

We all know that it is the price of a pint (caused largely by an unjust tax system) that is keeping customers out of pubs but the message is still the same "use them or lose them".

## Pub Losses

**Aston: Rose & Crown** remains closed. There have been rumours of planning applications and re-opening in the last year but neither has happened.

**Bishop's Stortford:** The **Bricklayers Arms** closed May 2018 is being converted into 11 flats.

**Borehamwood:** The **Canon** Thirsk Road (no real ale) owned by Hertsmeire Council closed November 2018 listed for housing on the local plan. The **Directors Arms** in Manor Way (no real ale) also owned by the Council is still trading but is also designated for housing in the same local plan. The **Wellington** in Theobald Street has had its lease up for sale for a long time and closed early January and is now boarded up future uncertain.

**Bricket Wood:** The **Old Fox**, School Lane, Old Bricket Wood closed in 2016 for urgent structural

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work. As far as I know it has not re opened. Can someone update us please?

**Charlton:** The **Windmill** remains closed since Aug 2015. A lengthy campaign has been run to get the pub re-opened.

**Colney Heath: Chalkdrawers** closed May 2018, is awaiting new tenant.

**Elstree: Kiss Kiss** (previously the **East** and originally the **Plough**) is closed and boarded up.

**Flaunden:** The **Green Dragon**, sad news that this pub, famous for its lovely unspoilt snug which is on the CAMRA national Inventory of historic pub interiors closed 28<sup>th</sup> November and is up for sale. Maybe the ACV and local enthusiasm will be its saviour.

**Hitchin: Red Hart** closed and we have been told it will be converted to retail premises. Any further information will be kindly received.

**Knebworth:** Campaigners to save the **Station** which was closed by Greene King in early 2017 who then sold the pub to developers Market Homes on the very day that it was ACV listed. There has now been a public enquiry on the proposed development the decision is due at the end of January.

**London Colney:** The **Golden Lion** closed Dec 2017



sold to developer who it is rumoured is trying to purchase other adjoining sites.

**Oxhey: The Happy Hour** closed Jan 2018. Conditional planning consent was granted for demolition to build flats on the site Sept 2018. The building is still standing but boarded up.

**Reed: The Cabinet** bought at auction and has had the pub interior removed for conversion to a house. This has met with a sustained campaign to get it re opened and on 11<sup>th</sup> December and application for retrospective planning permission to convert to residential was dismissed. The pub has been put on the market again in January with Fleurets asking £595K for the freehold and saying that it must remain as a pub and have the interior replaced. This has come as a surprise to campaigners.

**South Oxhey: The Ox** closed Jan 2018 and has been demolished.

**St Albans: The Bell** in Chequer Street converted to a Jamie's Italian Restaurant (no real ale) closed May 2018. It is one of the oldest pubs in the city and due to re-open in December as a Benitos Hat Mexican Restaurant, it unlikely it will serve real ale. I have now been informed that the Benitos Hat will not be occupying the complete pub left vacant by the closure of the restaurant.

**Stanborough: The East** (previously the **Bull**) is due for demolition and conversion to housing (see page 18)

**Stevenage: It** is not confirmed but the **Hermit of Redcoats** is closed. Further information needed.

The **Our Mutual Friend** lease finished 17<sup>th</sup> January 2019 and Enterprise (EI) had informed the present leasees in April that they would be taking back the pub. Efforts were made to negotiate a new lease without success, and the pub will be closed for about a month following which it will become a managed Sports Bar. Future of real ale uncertain.

**Watford: The Estcourt Arms** closed just before Christmas. It is on the market but is currently boarded up.

**Welham Green: The Hope & Anchor** closed in November 2018. EI (Enterprise Inns) the owners have said the pub will re-open.

**Widford: The Green Man** is closed an ACV application has been successful and a planning application for conversion to residential has been lodged. We await the outcome.

#### **Pubs Saved / New Pubs**

**Bushey: Royal Oak** closed 19<sup>th</sup> October 2017, re opened May 2018 with a planning application to convert to housing which was withdrawn in November. The pub remains open.

**Harpenden: The Mad Squirrel Tap & Bottle Shop** opened in November in the old **Harry's** (formerly Billy's Bar), previously no real ale

**Haultwick: The** long-awaited plans have been lodged to do major structural works and re open the **Rest & Welcome**. I have seen the plans and they look very good.

**Hemel Hempstead: A** new micro pub the **Monks Inn** is a conversion from a shop in the market square behind old bus station.

**Hertford: A** new pub the **Hummingbird**, 130 Fore Street sells Sharps *Doom Bar* and Tring *Side Pocket*.

**Mind The Gap** - a café bar in Hertford North Station sells one ever-changing real ale.

**Kimpton: We** have been informed by the Save the **White Horse** campaign that the new owner put the pub up for sale by Dutch auction. The locals and several others participated, but a guy called Ross Tomlinson bid first and won, and he bought the pub in September 2017. Since then the locals have been in regular contact, and he has finally submitted a pre-planning application for major structural changes to the local planners. If accepted it will mean that the **White Horse** reopens as a sort of gastro pub.

**Kings Langley: The 2 Brews Café Bar** (formerly the Kings Langley Football Club Bar) is open 4pm to 11pm Mon to Fri, 1pm to 11pm Sat, 12pm to 9pm Sun. Two real ales from either Jolly Boys, Tring or Leighton Buzzard.

**Mill Green: The Green Man** could be reopening as part of a housing development planned for the area.

**Potten End: Mad Squirrel Tap & Bottle** attached to brewery on Boxford farm, open 9am to 6pm Mon to Sat, closed Sunday full range of Mad Squirrel beers.

**Potters Bar: It** has been reported that the **Green Man** could be re-opened as a pub when the garden and car park are converted to sheltered accommodation.

**St Albans: The Bishops Cave** opened on Holywell Hill no real ale but serves some bottle conditioned beer.

**Tring: The Craft Yard** opened, no real ale.

**Ware: The Quiet Man**, a new free house has opened with four real ales.

**Wheathampstead: The Reading Rooms**, a micro-pub with three separate rooms, was opened by Farr Brewery as their brewery tap.

To keep up-to-date on pub changes, see CAMRA's **WhatPub.com** internet site.

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Completed entries by 14 March to: Steve Bury, 14 New Road, Shenley, Herts, WD7 9EA.

1<sup>st</sup> winner drawn wins a signed CAMRA 2019 Good Beer Guide. Photocopies acceptable.

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**Winners of Pints of View 292 Christmas Prize Crossword**

Bob Jefferies, St Albans and Tim Newman, Guildford

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T	H	E	H	O	L	L	Y	A	N	D	T	H	E	I	V	Y

Any comments, articles or letters for publication are welcome. Please send to: Steve Bury, 14 New Road, Shenley, Herts, WD7 9EA. Or send an Email to us at [pintsofview@hotmail.co.uk](mailto:pintsofview@hotmail.co.uk)

## A Pint at the Local – A Regular Pints of View Series

### No.12 The Brocket Arms, Ayot St Lawrence

By Les Middlewood

Perhaps the most known thing about Ayot St Lawrence is that the village was the home of novelist and playwright George Bernard Shaw from 1906 until his death in 1950. His arts and crafts house, a former rectory now dubbed Shaw's Corner, is now in the hands of the National Trust and well worth a visit. The village also has a ruined 12<sup>th</sup> Century church and a neo-classical replacement built elsewhere in the village in 1778, plus.....The

**Brocket Arms**, a Grade II Listed characterful pub that charts from as early as the 14<sup>th</sup> Century, full of interesting features, timbers and a sizeable 17<sup>th</sup> Century inglenook fireplace. Why not combine all these into a day out?

Shaw would have known that the pub was formerly called the Three Horseshoes – up until 1937. It was licensed as early as 1694 when it was held by Joseph Ewer. The building is thought, originally, to be the monastic quarters for the Norman church, up until the Reformation. Some say the pub is haunted by a monk who was tried and hanged there. And between 1940 and 1958 the religious link was still continuing with an afternoon Sunday School held in the taproom.

By the late 19<sup>th</sup> Century the pub, owned by members of the Brocket family with their connections to the nearby Brocket Hall, had been leased to Wrights, brewers of Walkern. When Wright's brewery business was sold to Simpson's of Baldock in 1924 the lease transferred with it. Could it be that the expiry of the lease coincided with the change of pub name in 1937? By the time Simpsons were themselves bought out by Greene King, in 1954, the pub had become a free house renamed after the Lord Brocket family connection.

In the mid-1970s the pub gained early CAMRA fame for its Greene King and Young's beers drawn direct from barrels in the bar – see them, low, to the right of the bar in the picture above - *Abbot Ale*

particularly popular at the time. Samuel Smiths, Marstons, Everards and Adnams beers followed as interest in real ale grew.

Following a major refurbishment in 1979 handpumps were added and a new restaurant was formed, however the pub retained most of its cosy charm, run for two decades by Toby Wingfield-Digby. During the 1990s further improvements saw the conversion of site buildings into further hotel

accommodation – there are now six en-suite bedrooms.

Today's Brocket Arms sits behind an imposing pub sign in the garden, depicting the Brocket family crest and the Latin inscription "Felis demulcta mitis" which translates as "A



stroked cat is gentle". The pub remains in the hands of distant relations of the Brocket family though it is currently leased to Kelly and Ed Janes and has gained a solid reputation for its food and restaurant. Kelly says "We've been here for five years now, in fact I also worked here for 10 years before that! We try hard to keep a heart of the community country inn-style pub where everyone is welcome – families, walkers, cyclists, dogs, horse riders (we have a hitching post) and of course, beer drinkers. We always keep Greene King IPA and *Abbot* plus *Brocket* ale, brewed for us by Tring brewery and also usually have three or so guest ales, mostly from Hertfordshire brewers. We are open all day with hot food available during the lunchtime and evening sessions (except Sunday evenings) with local produce and seasonal food, including game, at the centre of our English pub food menu. And here's something unusual, all of the people working here are women – except for our chef that is!"

Meanwhile, out in the garden there is safe children's play equipment and a pet's corner with chickens, rabbits, guinea pigs, parrots and budgerigars with chipmunks arriving soon.

Our pictures from 1996 and 2016 show minimal change – the latter almost as it is in 2019.





Folk music on the third Friday of the month, jazz on the first Sunday and a quiz on the second Sunday supply regular entertainment along with monthly open-mic sessions and a popular June-held beer real ale festival. Now, there's one for the diary. Ayot St Lawrence is four to five miles from both Harpenden or Welwyn North Stations and the nearest bus stop is still a 30-minute walk into the village. So, best to elect a driver and drive, or arrange a walk along the many footpaths that cross the local hilly countryside.

*Les Middlewood*

## Toby Jug

I don't think there is anyone who has not seen a Toby Jug, there are collectors world-wide and they are found in many pubs and antique/junk shops. In 2012 a rare Toby jug depicting Toby as a tailor ironing cloth was sold for £30k at auction. Traditional jugs are of a jovial rotund sitting man with a mug of beer in one hand and a clay pipe of tobacco in the other. The originals were jugs of two-pint capacity used for carrying beer from the pub cellar to the drinker and were not intended to be

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drunk from. Over the years designs have changed some depict or caricature English kings whereas some depict characters from history and folklore (Robin Hood is popular).



They are still made to this day, but originated in the 18<sup>th</sup> Century when a song called "Brown Jug" written by Rev Francis Fawkes was very popular. The song mentions a Yorkshireman called Sir Toby Philpot who was a legendary heavy drinker and Robert Dighton the artist had made up an etching of the rotund Philpot. The jugs known as a Fillpot (or Philpot) were modelled on Tobias Philpot wearing 18<sup>th</sup> Century attire: a long coat and a tricorn hat, traditionally holding a pewter tankard in one hand and a clay pipe in the other. The tricorn hat forms a pouring spout, often with a removable lid, and a handle is attached at the rear. Jugs depicting just the head and shoulders of a figure are also referred to as Toby Jugs, although these should strictly be called "Character Jugs".

*Steve Bury*

## South Herts Explore Brussels

In mid-December last year, a select group of South Herts branch members took the Eurostar to Brussels for a three-day visit to that City's pubs and bars.

The tour did not start well, when some of the tour failed to find two of the early pubs on the crawl. L'Imaige de Notre Dame and Bon Vieux Temps are pubs down alleys (or Impasses in French) off a main pedestrianised road close to the Grande Place. Unfortunately the narrow entrances were covered with scaffolding, partly obscuring the pub's names. Fortunately all managed to visit the missed pubs later in the trip.

Everyone caught up at the next pub Delirium, the Brussels bar complex boasting over 2000 beers. The alleyway outside the pub was being dug up so the group were unable to see the female version of the Manneken Pis, the Jenneke Pis at the end of the street.

Other bars visited on the first day included Toone, Poechenellekelder, Petit Delirium and Moeder Lambic Place Fontainas.

All in all the group managed to visit and drink in

about a dozen pubs and bars.

As well as magnificent establishments such as **Le Ciro**, **La Morte Subite** and the **Hotel Metropole**, bars in the Marolles and St Gilles areas were visited. The Place de Jeu de Balle in the Marolles district is the site for a daily "Flea Market" and close-by are several great bars. Warm Water, a community-run café, Brocante a bar specialising in gueuzes and lambics which opens at 6.00am for market traders, Pin Pon a bar and restaurant in an old fire station and Volle Pot a triangular bar with an extensive bottled beer range all displayed on shelves for customers to choose; all of which were visited.

The Parvais Sainte-Gilles is a pedestrianised square where the bars **De Verschuieren**, **Union** and **Egalite** (open 24 hours a day) are situated. It is fast becoming a must visit Brussels area for lovers of Belgian beers, South Herts members enjoyed themselves here. From Parvais St- Gilles it was a short tram ride (routes 3 or 4) back to the area of the Bourse and Grande Place where the group took sustenance, both liquid and solid, at the grand café **Falstaff**.

On the Saturday morning of the trip the group took in a trip to Cantillon Brewery and, whilst they did not take a tour round the brewery itself they tried several of the gueuzes and krieks on offer in the brewery bar warming themselves next to the blazing wood stove. They also met there the Mayor of Passchendaele who was also a Brussels sprout grower; he had been picking them the previous day for sale in his wife's shop! He pointed out that Passchendaele has 8,000 inhabitants, and in the nearby war cemetery there are 8,000 graves.

Luckily the weather, although cold, was bright and sunny for the whole trip.

The Brussels Christmas market was in full swing during the visit with wooden huts selling all sorts of seasonal fare, scattered all around the capital. The branch will be organising trips to the Belgian capital in the future and hopefully it will be just as easy to travel there after the 29<sup>th</sup> March post-Brexit deadline.



*Above: Branch members enjoy a drink at the Brussels bar **Volle Pot**.*

*Iain Loe*

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## Fond Memories of The Bull at Stanborough *by Andy Chapman*

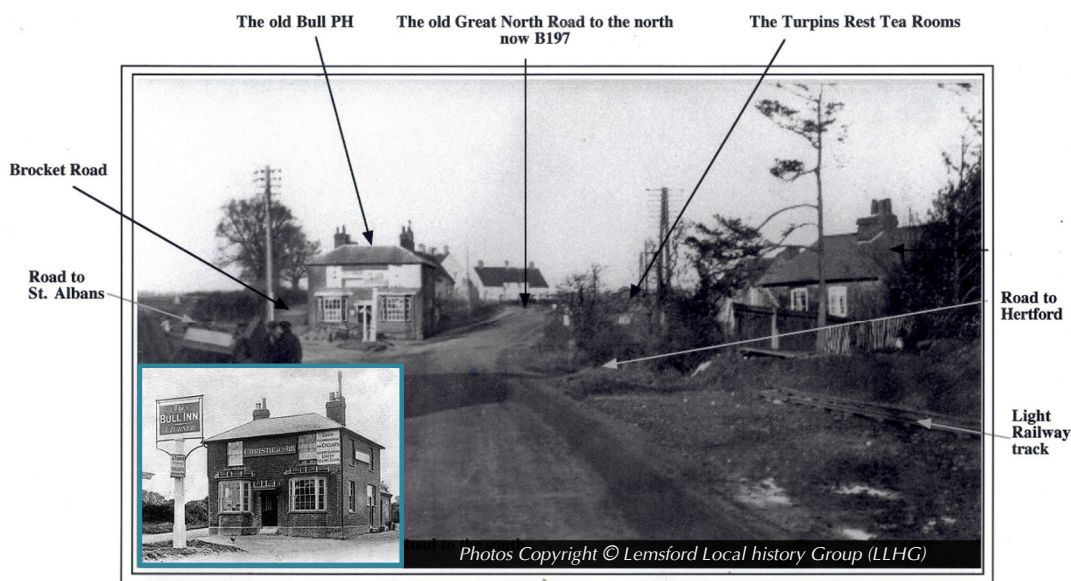
On December 31<sup>st</sup> 2017, **The East** formerly 'The Bull', served its last pint and shut its doors for ever after near 300 years of a pub called The Bull being located in the area. A certain member of the Lemsford Local History Group (LLHG) had the honour of drinking that last pint ever served. The sad demise of what was a great pub was due to a problem of our time; home drinking and the cost of running a pub, a combination of tax, high business rates and high rents leading to overpriced drinks and diminishing numbers of customers. The final 10 years of the Bull were as a Chinese restaurant with a small area for locals to drink. In 2016 Punch Taverns who had owned the pub for many years sold out to Heineken who announced

& Groom' or 'Horse & Jockey'.

In the early 1800s, the North Road at Stanborough was realigned and a new public house was erected in 1822 on the tongue of land between the present day Brocket Road and the Great North Road. It was called 'The Bull'; Christie's Brewery of Hoddesdon were the owners and Joseph Langton the licensee.

A little known fact about the Bull; in the 1930's it housed a garage behind it. A much missed member of the LLHG, Ron Fosdike donated an image of the garage to the group.

In 1928 the pub was acquired by Cannon Breweries later a subsidiary company of Taylor Walker and Co. However, the pub was demolished in the early 1930s, when a further realignment of the North Road



**The Crossroads at Stanborough before the improvements to the Great North Road (A1) of 1926/7**

the pub was not viable and decided to demolish it and planning permission has been applied for to build seven detached houses.

I did consider a campaign to save the pub but, after talking to several well-known pub chains, there was little interest, so I resigned myself to the end of an era and enjoy my fond memories of The Bull.

For many years the property was owned by the Battell family. The main building stood a little to the north of the present building, roughly where the Aston Martin Garage is located. In 1724 it came to William Tomkin and was known as the 'Seven Stars'. Later it was taken on by William Thorpe, farmer of Stanborough Farm. In 1756 it was called 'The Horse

was made and a new pub was erected and opened in 1938 at its present site. It was again called 'The Bull'.

In the 70's and 80's it was called 'The Cavalier'. The owners changed from Ind Coope to Allied Breweries. The late 80s and most of the 1990s the pub was owned by Punch and various managers including Ken managed the pub. Under Ken it was a popular pub with the youth of Welwyn & Hatfield including myself. In the 1990's I moved to the area and 200 yards away from The Bull. Ken ran a great pub with lots of locals and great menu. Ken left and it became a 2-4-1 restaurant, which was the start of its decline. In 2008 it was bought by the owner of 'The East' in

Elstree and also named the 'The East'. It became a popular Chinese Restaurant.

*Then...the Bull after being rebuilt in 1938*



*And now...the image above is of a sorry looking Bull and ready for the demolition squad to start work. A sad end after 300 years of history. See more on Lemsford at: [www.lemsfordhistorynews.co.uk](http://www.lemsfordhistorynews.co.uk)*

**Ed Says:** I have never had a drink in the Bull but know plenty of people from Welwyn Garden City who did in the pubs heyday. In the 1970's the owner of the pub successfully sued Scottish & Newcastle breweries and got compensation after a TV advertisement for S&N's *Tartan Bitter* showed a coach load of customers refusing to use the pub because it didn't sell the keg beer. For those of us who are old enough to remember Tartan Bitter, it was the northern equivalent of *Double Diamond* (highly advertised) sweet pasteurised and very fizzy and had a fortune spent on promoting it in the South East. This all rather backfired when the advertisement had to be stopped. Can I add that the "East" in Elstree (previously the "Plough") failed many years before the "Bull" did, and now also lies idle and empty.

## It's your round, pay up

**B**uying rounds is a regular occurrence amongst friends and colleagues, but there are those (we all know who they are) who go to great lengths to avoid making their shout. A survey conducted by payment app pingit has highlighted that four out of ten drinkers have someone in their circle who will go to great lengths not to buy their round. Drinking

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slowly, popping out to make a call on the mobile and vanishing to the loo are among the most common moves used. The survey has run for a year and it was calculated that those polled found themselves to be £74 out of pocket over that period. Many years ago a group of my work colleagues used to go out for a drink on Friday lunchtime and after several weeks it was becoming obvious that one particular person had never bought a round. There was a general grumble going on and one of the party said that he could definitely cure the problem. The next week when everyone arrived, he asked them for a contribution to the whip and of course our bad payer had to join in albeit very reluctantly. At the end of the session when they were returning to work the bad payer was nervously asking what would happen to the small change that was left over, the guy holding the kitty said that it would go into next week's pot. At this point bad payer got most upset and insisted that the money was split equally between all who were present. He got a lot of stick for this being asked if he didn't trust people etc. quite obviously, he was terribly concerned that he for some unknown reason would not be able to attend the next week. Anyway, it did the trick. He didn't turn up the next week or again, which suited everybody.

Steve Bury

This section contains information from a large number of sources and occasionally errors may occur. News items are supplied to meet newsletter deadlines, and which in some cases may unfortunately be out of date upon publication. **Comments or additional information should be sent to our contact details on page 13.**

**Barley:** The **Fox & Hounds** is under refurbishment. It is hoped to open March 2019.

**Bayford:** An Asset of Community Value submission has been made to East Herts Council on the **Baker Arms**.

**Biggleswade:** OK, not in Herts, but Herts brewer McMullen's has built and opened a new pub, the **King's Reach**, on the outskirts of the Bedfordshire town.

**Bishops Stortford:** The **Bricklayers Arms** is being converted to 11 flats.

**Chorleywood:** The **Rose & Crown** is on the market for £950,000 freehold.

**Borehamwood:** The **Wellington** Theobald Street has had its lease up for sale for a long time and closed early January and is now boarded up future uncertain.

**Elstree:** The **Waggon & Horses** closed early December, and re-opened on Boxing Day. Only real ale on offer on a visit was *Doom Bar*.

**Essendon:** The **Rose and Crown** remains closed for refurbishment. Notification on the pub's website says the pub is due to re-open in the spring of 2019.

**Flaunden:** The **Green Dragon**, sad news that this pub, known for its lovely unspoilt snug which is on the CAMRA national inventory of historic interiors closed on 28<sup>th</sup> November and is up for sale. Maybe the ACV and local enthusiasm will be its saviour.

**Haultwick:** Closed and boarded up for around 5 years the **Rest and Welcome** has become a sad sight. But wait a minute, a planning application has been submitted that will see alterations and the retention of the pub. There is hope yet.

**Harpenden:** The **Gibraltar Castle** in Batford has been taken over by the Beale family who also run the **Garibaldi** in St Albans. The **Skew Bridge**, has metal fencing up blocking access to four car spaces and the garden. In the last couple of months an application to build a bungalow has been accepted. The Skew will retain the patio area to the rear and most of their existing car parking spaces. The **Cock Inn** is currently shut as at going to press for a refurbishment.

**Hatfield:** We are informed that the **Eight Bells** in the Old Town is in danger of closure if trade does not improve. This is a very old pub with a historic interior and connections, dare we say it to Dick Turpin and Charles Dickens who used the pub to describe where Bill Sykes holed up after fleeing London in *Oliver Twist*?

**Hertford:** The **Hummingbird**, a full conversion by

the Epic Pubco of the former Loch Fyne restaurant in Fore Street, is now open – a gastro pub initially offering Sharp's *Doom Bar* and Tring *Side Pocket*. We understand that *Doom Bar* will be permanent with the second handpump having a rotation of beers. At the **White Horse** leaseholders Mark and Annie Griffin are offering a wide range of Fuller's ales including Dark Star *Hophead*. Thai food is now available. Brewing has recommenced at the **Old Cross Tavern** – the beers now brewed by Simon Gladding. They will be brewed on an occasional basis, *Ossie's Dream*, a 3.6% pale ale being the first well-received beer, which was soon quaffed by the pub regulars last December. The leasehold of the **Saracen's Head** is up for grabs – currently there is no real ale on the pumps and opening times are erratic. **Hemel Hempstead:** A new micro pub the **Monks Inn** is a conversion from a shop in square behind old bus station. Open 11.00-23.00 daily. More details to follow.

**Radlett:** The **Cat & Fiddle** changed hands 30<sup>th</sup> November, and a refurbishment due for January has been put on hold. Under the new Aussie management real ales on offer are Otter Bitter as the regular with changing guests.

**Sarratt:** The **Cock** has changed licensees although it is still a Hall & Woodhouse pub.

**St Albans:** The **Bishops Cave** on Holywell Hill has four taps that serve small brewery UK & foreign keg beer, some of which are occasionally key-keg. UK bottled conditioned beers are kept outside the fridges on nearby shelves. A recent visit found bottles of Tring Small Batch *India Stout* & *Side Pocket* as well as 3 Brewers *Golden Ale*. The **Beer Shop** on London Road, previously take-away, has now added a 10-seater table where people can now sit and drink. Two cask taps (recently pouring Moor, Arbour and Tring) and 8 keg / keykeg in addition to 150 further cans and bottles on shelves.

**Ware:** We welcome Jim and Helen Hemmings to The **Maltings** (Happy retirement Terry + Heather!). Still a lovely cosy pub, New River's *London Tap* + Taylors *Landlord* are the two regular beers and the 3<sup>rd</sup> ale will be ever changing and usually from a local brewery. Recently New River's *Blind Poet* was on and in tip-top condition. Jim is also the landlord of The **Bell** in Standon.

**Watford:** The building that used to house the **Artichoke** on the Parade has been gutted from top to bottom as part of a residential redevelopment. The



**Estcourt Arms** closed in December. The Star Taverns tenancy was still on the market as this report went to press. The **Wishing Well** closed for some time in 2018 has re-opened with a temporary manager until the lease is taken up. The **Flag**, Station Road has closed and is being re-modelled as an O'Neil's Irish bar, due to reopen in February.

**Watford Heath:** The **Royal Oak** re-opened under new management on 22<sup>nd</sup> December. Regular ales are Sharp's *Doom Bar* and *Atlantic*. The kitchen was set to re-open in early January with a small menu of English and South African themed food.

**Welham Green:** The **Hope & Anchor** closed in November 2018. El (Enterprise Inns) the owners have said the pub will re-open.

**Welwyn Garden City:** A four-handpump bar fitting has been installed at the **Sheldan Arms**. Beers from Adnams and the Admiral Taverns company range are now on offer. The **Parkway Tavern** (previously the **Fountain**) is closed (no real ale for many years). Refurbishment is underway and looks to re-open as an eatery / restaurant with a bar.

## CAMRA BRANCH DIARY

### Notice of the CAMRA North Hertfordshire Branch Annual General Meeting

The branch will be holding its Annual General Meeting on **Friday 22<sup>nd</sup> March, 2019** at **The Orange Tree**, Norton Road, Baldock, SG7 5AW from 8.00pm (see [www.theorangetreebaldock.com/index.htm](http://www.theorangetreebaldock.com/index.htm) for directions). Note only CAMRA members can attend the branch AGM.

At this meeting the committee will present the Branch audited financial accounts and ask for the members approval. The committee will also report on the events over the last year. There will be an opportunity to question the committee on the branch events.

Also at the meeting the Branch committee for the next year will be elected in accordance with the Branch constitution (copies of which are available from the Branch Secretary ([secretary@camranorthherts.org.uk](mailto:secretary@camranorthherts.org.uk))). Note only North Herts Branch members can vote at the election of the committee.

Nominations for membership of the branch committee shall be by email to the branch secretary ([secretary@camranorthherts.org.uk](mailto:secretary@camranorthherts.org.uk)). Each nomination must be signed by a proposer and seconder, where the nominee, proposer and seconder must be members of the Branch and be

accompanied by evidence of the willingness of the nominee to stand. The closing date for nominations is Friday 22<sup>nd</sup> February 2019.

*Frank Richardson, Branch Secretary, CAMRA North Herts.*

### ALL HERTS CAMRA BRANCHES

**Thu 21 Feb:** Herts Liaison Meeting – **Royal Oak**, Tabard St., London SE1 7pm

**Sat 9 Mar:** East Anglian Branches Regional Meeting – **Lacons Brewery**, Great Yarmouth 12 noon

### HERTS & ESSEX BORDERS CAMRA

**Mon 11 Feb:** Branch AGM & Good Beer Guide Selection - **Hockerill Sports & Social Club**, Beldams Ln, Bishop's Stortford CM23 5LG. Also to be decided this evening; the final selection of branch pubs to go forward to the next Good Beer Guide, the Branch Pub of the Year, and Branch Cider Pub of the Year. 8.30pm.

**Mon 11 Mar:** Branch Meeting - **The Cock**, Hatfield Broad Oak, CM22 7HF. 8.30pm.

### NORTH HERTFORDSHIRE CAMRA

**Sat 9 Feb:** Minibus trip to **Crown**, Buntingford, **Fox**, Aspenden, **Sword in Hand**, Westmill, **Axe & Compasses**, Brown Bear, Braughing. £5 members, £8 non-members. Pickups from 6pm, Stevenage, Hitchin, Letchworth, Baldock & East Herts. Book via [socialsecretary@camranorthherts.org.uk](mailto:socialsecretary@camranorthherts.org.uk).

**Wed 13 Feb:** Baldock Social – **Old White Horse**, **White Hart**, **White Lion**, **Orange Tree**

**Wed 13 Mar:** Stevenage Social – **Old Town Bar**, **Standing Order**, **Drapers Arms**, **Chequers**

**Sat 16 Mar:** Minibus trip to **Cricketers**, Weston, **Rising Sun**, Halls Green, **Jolly Waggoner**, Ardeley, **White Lion**, Walkern, **Crown**, Aston End. £5 members, £8 non-members. Pickups from 6pm, Stevenage, Hitchin, Letchworth, Baldock & East Herts. Book via:

[socialsecretary@camranorthherts.org.uk](mailto:socialsecretary@camranorthherts.org.uk).

**Fri 22 Mar:** Branch Annual General Meeting will be held on Friday 22<sup>nd</sup> March, 2019 at **The Orange Tree**, Norton Road, Baldock, SG7 5AW from 8.00pm.

### SOUTH HERTFORDSHIRE CAMRA

**Tue 19 Feb:** Committee Meeting – **White Horse**, Hertford 7.45pm

**Tue 19 Mar:** Branch Meeting – **Harpenden Arms**, Harpenden 8pm

**Thu 21 Mar:** Branch visit to McMullen's Brewery. Contact our Socials Contact for more details

### WATFORD & DISTRICT CAMRA

**Tue 12 Feb:** Pump House Social - **Colne River Rooms**, Pump House Theatre & Arts Centre, Local Board Road, Watford, WD17 2JP, 8.30pm

**Mon 25 Feb:** Branch meeting - **Southern Cross**, 41-43 Langley Road, Watford, WD17 4PP, 8pm

**Fri 8 Mar:** Social - **Monks Inn**, 31/32 The Square, Hemel Hempstead, HP1 1EP, 8.40pm

**Thu 21 Mar:** Annual Breweriana Auction - **West Herts Sports Club**, 8 Park Avenue, Watford, WD18 7HP. Viewing from 7pm for an 8pm start. **See advert page 7.**

**Tue 26 Mar:** Branch AGM - **Southern Cross**, 41-43 Langley Road, Watford, WD17 4PP, 8pm.

## CAMRA BRANCH CONTACTS

### Herts & Essex Borders CAMRA

**Chairman** – Brendan Sothcott, Tel: 01279 507493

**Minibus Bookings** – Call Graham on: 07753266983,

Email: [mini-bus@heb-camra.org.uk](mailto:mini-bus@heb-camra.org.uk)

**Pubs Officer** - Vacant, any urgent enquiries to Chairman Brendan Sothcott.

**Socials Contact Email:** [social@heb-camra.org.uk](mailto:social@heb-camra.org.uk)

**Email:** [Secretary@heb-camra.org.uk](mailto:Secretary@heb-camra.org.uk)

**Internet:** [www.heb-camra.org.uk](http://www.heb-camra.org.uk)

### North Hertfordshire CAMRA

**Chairman** – Gill Richardson

**Email:** [chairman@camranorthherts.org.uk](mailto:chairman@camranorthherts.org.uk)

**Socials Secretary** – Jeremy Kitson

**Email:** [socialsecretary@camranorthherts.org.uk](mailto:socialsecretary@camranorthherts.org.uk),

**Internet:** [www.camranorthherts.org.uk](http://www.camranorthherts.org.uk)

### South Hertfordshire CAMRA

**Branch Contact:** John Bishop, Tel: 07720 295419,

**Email:** [realales@yahoo.com](mailto:realales@yahoo.com)

**Socials Secretary:** Ian Boyd, Tel: 07402 323525

**Email:** [ian.boyd@me.com](mailto:ian.boyd@me.com)

**Internet:** [www.hertsale.org.uk](http://www.hertsale.org.uk)

### Watford & District CAMRA

**Branch Contact:** Andrew Vaughan.

**Email:** [branch@watford.camra.org.uk](mailto:branch@watford.camra.org.uk)

**Phone:** 01923 230104. Mobile: 07854 988152.

**Internet:** [www.watford.camra.org.uk](http://www.watford.camra.org.uk)



# WHAT?UB

National Beer Scoring System

### Trading Standards

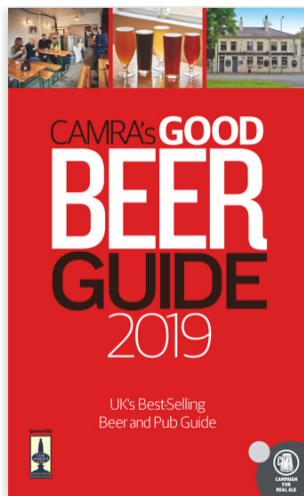
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**Hertfordshire Trading Standards Service**

**Telephone:** 01707 292429

**Email:** [tradingstandards@hertscc.gov.uk](mailto:tradingstandards@hertscc.gov.uk)

**Write to:** Trading Standards Department, Mundells, Welwyn Garden City, Herts, AL7 1FT



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## CAMRA's Good Beer Guide 2019

Now in its 46<sup>th</sup> edition, the beer-lovers' bible is fully revised and updated each year to feature recommended pubs across the United Kingdom that serve the best real ale. The GBG is completely independent, with listings based entirely on evaluation by CAMRA members. The unique breweries section lists every brewery – micro, regional and national – that produces real ale in the UK as well as mentioning their beers. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included.

This is the complete book for beer lovers and for anyone wanting to experience the UK's finest pubs.

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Protect the traditions of great British pubs and everything that goes with them by joining today at [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup)

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus), or call **01727 798440**.<sup>\*</sup> All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

## Your details:

Title ..... Surname .....  
Forename(s) .....  
Date of Birth (dd/mm/yyyy) .....  
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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed .....

Date .....

Applications will be processed within 21 days.

## Partner's Details (if Joint Membership)

Title ..... Surname .....  
Forename(s) .....  
Date of Birth (dd/mm/yyyy) .....



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Please fill in the whole form using a ball point pen and send to:  
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This Guarantee should be detached and retained by the payer.

#### Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

#### Name(s) of Account Holder

#### Bank or Building Society Account Number

#### Branch Sort Code

#### Reference

#### Service User Number

9 2 6 1 2 9

#### FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

#### Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.

Signature(s)

Date

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
- If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

<sup>\*</sup>Price of single membership when paying by Direct Debit. <sup>\*</sup>Calls from landlines charged at local rates, cost may vary from mobile phones.